

Oat 1000l

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **40.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **930 liter(s)**
- Trub loss **5 %**
- Size with trub loss **976.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1176.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **787.5 liter(s)**
- Total mash volume **1050 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **787.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **651.5 liter(s)** of **76C** water or to achieve **1176.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 100 kg (38.1%) | 80 % | 4 |
| Grain | Monachijski | 100 kg (38.1%) | 80 % | 16 |
| Grain | Strzegom Karmel 600 | 12.5 kg (4.8%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy ciemny | 15 kg (5.7%) | 68 % | 1200 |
| Grain | Płatki owsiane | 20 kg (7.6%) | 85 % | 3 |
| Grain | Jęczmień palony | 15 kg (5.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 1000 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 1500 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 500 g | Safale |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | śliwka suszona | 3000 g | Secondary | 5 day(s) |